Starters

Winter Vegetable Soup (v) (gf)
Warm baguette

Panko Brie Wedges (v)
Warm redcurrant jelly

Smoked Salmon Terrine (gf)
Dressed mixed leaves

Hummus & Harrisa (v) (gf)
Melba toast

Mains

Roast Turkey (gf)
Pig in blanket, sage & onion stuffing, rosemary & sea salt roast potatoes
Seasonal vegetables & rich roast gravy

Roast Topside of Beef (gf)
Yorkshire pudding, rosemary & sea salt roast potatoes
Seasonal vegetables & rich roast gravy

Salmon Fillet (gf)
Citrus sauce
Rosemary & sea salt roast potatoes
seasonal vegetables

Beetroot & Brie Tart (v)
Rosemary & sea salt roast potatoes
Seasonal vegetables

Butternut & Lentil Wellington (ve)
Rosemary & sea salt roast potatoes
Seasonal vegetables & gravy

Desserts

Christmas Pudding (gf)
Brandy sauce

Trio of Mini Chocolate Desserts
Cream

White Chocolate & Raspberry Cheesecake
Cream

Warm Sticky Toffee Pudding (gf)
Caramel sauce & cream

2 courses £25.00
3 courses £30.00

Please note: Any menu choices that are listed as gf (gluten free) will be adapted and need to be Stated on booking form

COATES HOUSE CHRISTMAS BOOKING FORM 2024

(please check availability then detach and complete this form and return to Coates House with deposits)

CONTACT NAME…….…… CONTACT TEL……

NO. IN PARTY:…… DATE…… TIME…….

DEPOSIT (NON-REFUNDABLE) £5 PER PERSON £……..

Payment & menu received by ……

Diners Name	*Soup*	*Brie wedges*	*Salmon terrine*	*Hummus & harrisa*	*turkey*	*beef*	*Salmon fillet*	*Beetroot & brie tart*	*Butternut wellington*	*Xmas pudding*	*Trio of choc desserts*	*White choc cheesecake*	*Sticky toffee pudding*
TOTALS													